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FR GUIDE D'INSTALLATION ET D'UTILISATION
EN GUIDE TO INSTALLATION AND USE
PT MANUAL DE INSTALAÇÃO E UTILIZAÇÃO
ES MANUAL DE INSTALACIÓ Y UTILIZACIÓN

Table de cuisson
Cooking Hob
Placa de cozinha
Placa de cocción

De Dietrich

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De Dietrich

FR 02

EN 14

PT 26

ES 38

Dear Customer,

You have just acquired a DE DIETRICH hob and we would like to thank you.

In order to offer you an excellent product, our research teams have created this new generation of appliances for you. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.

In the line of DE DIETRICH products, you will also find a wide range of ovens, microwaves, ventilation hoods, hoods, dishwashers, and refrigerators, all of which can be integrated and all of which can be coordinated with your new DE DIETRICH hob.
Of course, in our ongoing desire to ensure our products satisfy your needs in the best possible way, our customer service department is always at your disposal at our site.

www.dedietrich-electromenager.com

DE DIETRICH
Setting New Values

We are constantly improving our products; for this reason we reserve the right to make all modifications to their technical, functional or aesthetic characteristics, originating from technical developments.

Warning
This product is not foreseen for sale in the USA
Before installing and using your appliance please read this installation and use the guide carefully - it will help you familiarise yourself very rapidly with its operation.

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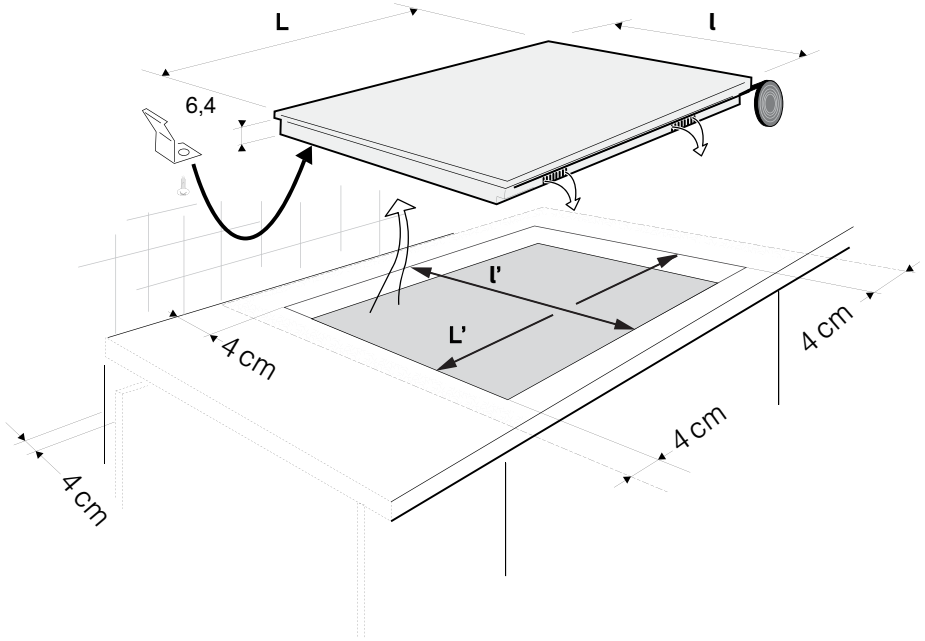
EN 1 / INSTALLING YOUR APPLIANCE

As shown in this logo, the materials used to package this appliance are not recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.
Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relating to electrical and electronic equipment waste. Contact your local authority or retailer for how to have used appliances collected or collection points.



Installation

Your appliance should be positioned so that the mains switch is accessible.
The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A).
Your appliance can be easily integrated above a cabinet, an oven or a build-in household appliance. Simply verify that the air intakes and outlets are well clear.

Stick the foam gasket to the bottom of your appliance. This will allow you to achieve an airtight seal with the worktop.
Attach the clips to the hob. (See drawing)

Tip

If your hob is located above your oven, the hob's thermal safety measures forbid the simultaneous use of the hob and your oven's pyrolysis program (self-cleaning by extreme heat).
This safety feature can be activated, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appear in the control panel. In this case, we recommend that you increase the ventilation of your hob by creating an opening in the side of your cabinet (8 cm x 5 cm) and/or that you install the oven insulation kit (reference 75X1652) that is available from the After-Sales Service Department.

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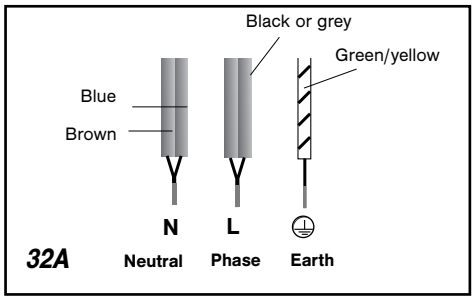
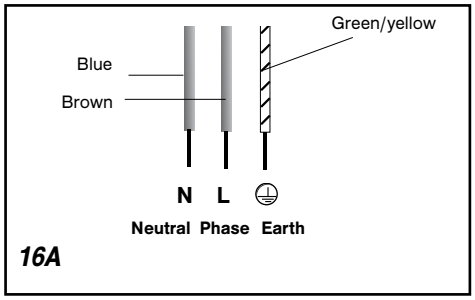
Connection

These hobs must be connected to the mains using a socket in compliance with publication CEI 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. This information will disappear after 30 seconds.

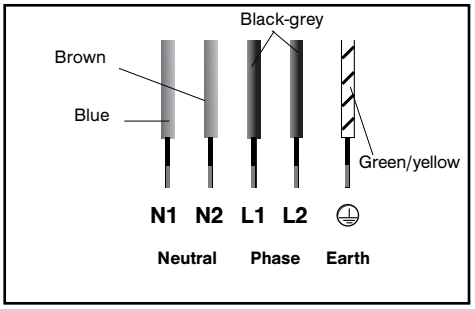
• Hook-up of 220-240V ~





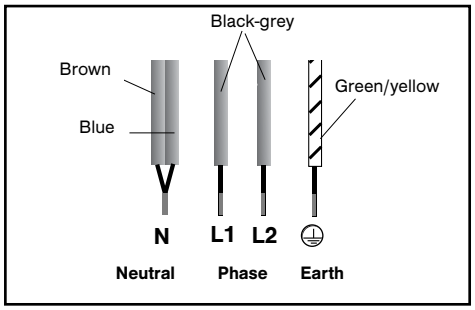
• Hook-up of 2x230V 2L+2N ~ - 16A

Separate the wires before connection.



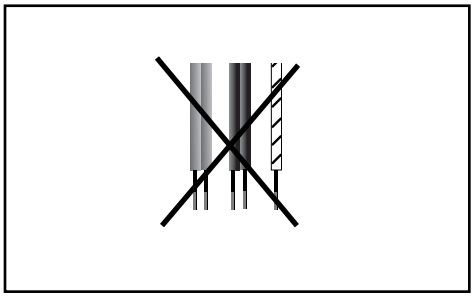
• Hook-up of 400V 2N ~ - 16A

Separate the 2 phase wires (L1 and L2) before connection.



With hook-up of 400 V 2N three phase, verify that the neutral wire is properly connected.

• Hook-up of 400V 3 ~ - 16A



Warning

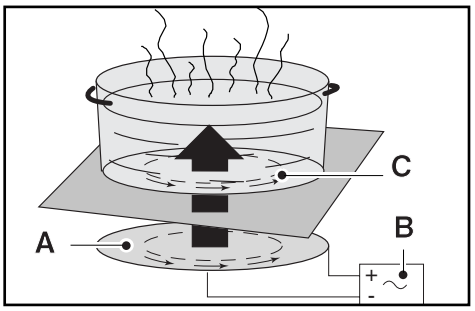
If the cable is damaged it must be replaced by the manufacturer, its after-sales service or a person with a similar qualification to prevent danger.

EN 2 / USING YOUR APPLIANCE

We have designed this cooking hob for use by private individuals in their homes.
These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

• *The induction principle*

The principle of induction is based on a magnetic effect.
When you place your cookware on a cooking zone and you turn it on, the electronic circuits in your cooking hob produce “induced” currents in the bottom of the cookware which instantly raise its temperature. This heat is then transmitted to the food
To help you choose, a list of cookware is provided with this guide.



A - Induction plate

B - Electronic circuit

C - Induced currents

• *Cookware*

Most cookware is compatible with induction.
To verify that your cookware is suitable, place it on a heating area on power 4.
- If the display remains on, your cookware is compatible.
- If the display flashes, your cookware cannot be used with induction cooking.

You can also use a magnet to test the cookware.
If a magnet “sticks” to the bottom of the cookware, it is compatible with induction.

Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking. We recommend that you select cookware with a thick, flat bottom.
When you buy your cookware, make sure that this logo is on the package; it assures you that it is compatible with induction cooking.

CLASS INDUCTION

• *Choosing a cooking area*

Cooking area	Diameter of base of cookware
16 cm	10 ..... 18 cm
18 cm	12 ..... 22 cm
21 cm	18 .....24 cm

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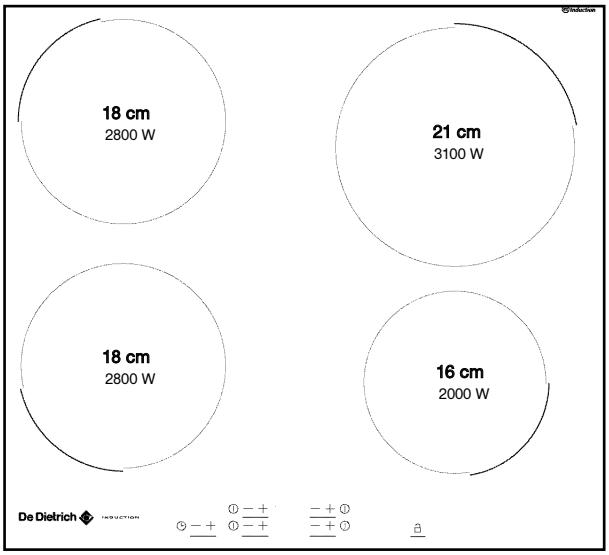
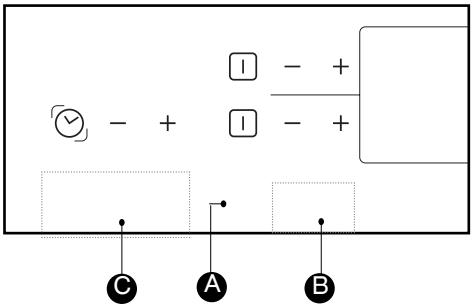
Description of your top



Totak dimensions (L x l) DTI714 : 58 x 51
Recess cut-out (L' x l') DTI714 : 56 X 49

• Using a cooking zone

Description of the control panel



A Start/stop touch control.
B Power - + touch controls.
C Power - + touch controls.

Powering on

Press the start/stop button for the cooking zone you want to use. A flashing 0 and a bip indicate that the cooking zone is on. You can then choose the desired power level.
If you do not select a power level, the cooking zone will automatically turn itself off.

Stop

Press the start/stop button for the cooking zone used or the power "‒" button until **0** is displayed.

Adjusting the power

Press the + power button, and a bip* will confirm that your settings from 1 to P (maximum power) are actually taken into account.
When it is switched on you can move directly to maximum power "P" by pressing the "‒" button.

If there is no cookware on the selected zone, your adjustments will delete automatically after a few moments.

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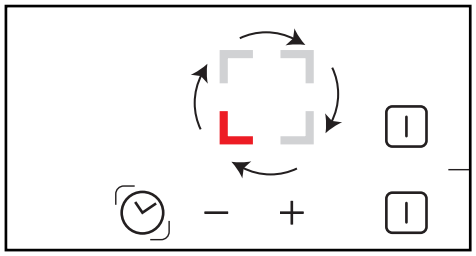
Adjusting the timer



There is a timer for each cooking zone.
Use the button to select the cooking zone on which you would like to use the timer.
If you press this button several times, a rotating symbol will show which cooking zone the timer is being used for.
The timer may only be used for one cooking zone at a time.

To use the timer:
- turn on the cooking zone
- select the rotating symbol for this cooking zone.
The timer only operates if there is something on the cooking zone.
- adjust the timing by pressing "**+**" on the timer (or "**-**" adjusting from 99,98,97,...min).
As soon as you release the button, the power display will show the power of the cooking zone or a **"t".**

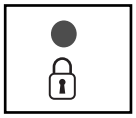
When you have finished cooking, the cooking zone turns itself off, the timer shows **0** and a **bip** sounds. Press any button to stop the bip.

- To change the timer settings, press the - or + buttons on the timer.

- To stop the timer, press the button.

- To use the timer on a different cooking zone, choose a new use by pressing the button several times.
When the previous timing stops, set your timing for the new cooking zone using the "+" or "-" buttons.

"Child safety" use



Your hob has a child safety device which locks the controls when the hob is not in use (when cleaning for example) or when it is being used for cooking (to maintain your settings). Due to safety reasons, only the "stop" control is always active. It authorises a heating zone to be switched off even when the hob is locked.

• How do you lock your hob?

Maintain pressure on the lock key until the led on top lights up and a beep confirms your maneouver.

• Hob locked when in operation

The display of cooking zones in operation alternately indicates power and the locking symbol .
When you press the **power** or **timer** controls for the zones in operation, the lock led lights up. It will switch off after a few seconds.
Only the "stop" control remains on at all times.

For cooking zones that are not in operation, the symbol and the led light up when you press the "**start/stop**" controls
This display will switch off after a few seconds.

• The hob is locked when switched off

The led above the lock key is switched off. Press this control briefly to switch on the led.
The led displays when you press the **start / stop** key in any zone.

• How do you unlock your hob?

Press the lock control until the led switches off and a double beep confirms your maneouver.

Tip

Remember to unlock your hob before using it again (see chapter on "child safety use").

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Safety during operation

• Residual heat

After intensive use, the cooking zone that you have just used can remain hot for several minutes.
An **"H"** is displayed during this period.
Avoid touching the hot areas during this time.

• Temperature limiter

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. In the event that an empty vessel is left on a cooking zone that is on, this sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

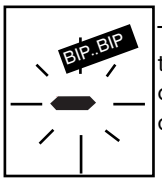
• "Small Items" safety

A small object (such as a fork, a spoon, a ring, etc.) left alone on the hob is not detected as a piece of cookware.
The display flashes and no heat is produced.

Warning

Several small objects together on a cooking zone may be detected as cookware.
If the display remains on: power may be supplied and the objects may be heated.

• Protection against overflows



The hob may shut down (with the adjacent symbol in the display) automatically in any of these three situations:

- Overflow that spills onto the touch controls.
- Damp towel placed over the touch controls.
- Metallic object placed on the touch controls.

Clean the hob or remove the object, then begin cooking again.

• Auto-Stop system

If you forget to switch off a cooking zone, your hob has an "**Auto-Stop system**" safety function which automaticallty cuts off the power to the cooking zone, after a predefined period (between 1 and 10 hours depending on the power used).
If this safety system is used, the cutoff to the cooking zone is displayed as "**AS**" or "**A**" on the control panel and a "bip" sounds for about 2 minutes. Simply press any of the control buttons to stop this.
A double bip will confirm your action.

• For users with heart pacemakers and active implants.

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (89/336/EEC directives).
In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it.
As we can guarantee the compliance only of our own products, we strongly recommend that you refer to the maker of your device or to your doctor to avoid possible incompatibilities.

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Preserve your appliance

The vitroceramic glass surface is highly resistant, but not unbreakable. Here are some recommendations for increasing its lifetime:

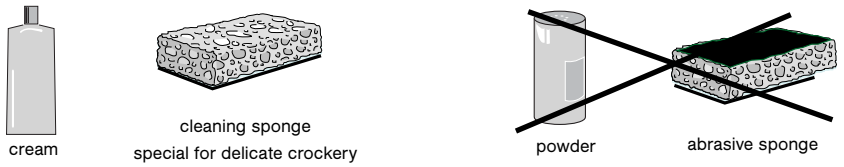
- Avoid banging or clattering the cookware.
- Avoid putting heating covers on the hob. A suction effect may damage the vitroceramic surface.
- Do not use cookware with bottoms that are rough or dented.
- Do not use your cooking hob as a work surface.
- Never use aluminium foil or paper or aluminium scrubber to clean it. The aluminium melts and damages the top.
- Never use a steam cleaner to clean your hob.
- Never directly reheat a tin can. It will have a risk of exploding.

Aesthetic faults, as a result of mistreatment of your hob and which do not entail a lack of function, are not covered by our guarantee.

And for the safety of your kitchen, do not place cleaning items or inflammable objects or products in the kitchen furniture underneath your cooking hob.

Maintaining your appliance

TYPES OF STAINS/SPOTS	USE	WHAT TO DO?
Light.	Cleaning sponges	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a disinfectant sponge, and then wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metal colourings. Weekly maintenance.	Special vitroceramic glass product.	Apply a cleaning agent for vitroceramic glass (preferable one with silicon for its protective properties) to the surface.



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• On first use

	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
A special lamp appears.	Working normally.	Nothing, the light disappears after 30 seconds.
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	Check that it is set up properly. See the "Electrical Connection" section.
Only one side works.		
The hob produces an odour during the first cooking sessions.	New appliance.	Nothing. The smell will disappear after several uses.

• On switching on

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
The hob does not operate and the indicator lights on the control panel do not light up.	The machine is not connected to the power source. The power source or connection is defective.	Inspect the electrical circuit breaker and fuses.
The hob is not working and another message is displayed.	The electronic board is functioning poorly.	Call the After-Sales Service Department.
The hob does not function, the information Ω 1 is displayed.	The hob is locked	See chapter on using the child safety system

• While in use

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
The hob has stopped operating and is beeping approximately every 10 seconds and a – or F7 is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small – or F7 is displayed.	The electronic circuits have overheated.	See "Inserting" section.
After turning on a heating zone, the indicator lights on the control panel continue to flash.	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm on a 16 cm area).	See section on cookware for induction.
The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk, neither to your hob nor to your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.

In case of breakage, cracks or even light fissures in the vitroceramic glass, take out the fuses or turn off the circuit breaker for your hob to avoid the risk of electrical shock.
Contact the After-Sales Service Department.

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EN

5 / AFTER-SALES SERVICE

In the unlikely event of there being a problem with your appliances please call the number below quoting the model number of your appliance - this can be found on the rating plate. Our trained staff are available to advise or book a service call with one of our authorized service agents.

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De Dietrich

Distributed by MEA (A Divisions of Hagemeyer Brands Australia)

FOR AUSTRALIAN CUSTOMERS ONLY

PRODUCT WARRANTY

1.Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.

2.The appliance is warranted under normal single family domestic installation and use, as set out in the user manual, against manufacturing defects for the Warranty periods shown above.

3.Should service be required under this Warranty, the purchaser should contact an approved DE DIETRICH Service Provider during their normal business hours.

4.At no time does DE DIETRICH have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.

5.This Warranty excludes replacement of parts required due to normal wear and tear including light globes.

6.This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.

7.None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.

8.Please complete the details below, which should be retained for future reference along with your proof of purchase:

Date of Purchase: .....

Model No: .....

Serial No: .....

Notice to Victorian Customers from the Victorian Plumbing Industry Commission.
This product must be installed by a licensed person as required by the Victorian Building Act 1993.
Only a licensed person will give you a Compliance Certificate, showing that the work complies with all the relevant standards. Only a licensed person will have insurance protecting their workmanship for 6 years. Make sure you use a licensed person to install this product and ask for your Compliance Certificate.

STATEMENT OF STANDARD WARRANTY CONDITIONS

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or **MEA** or from faulty installation, mis-adjustment or tampering by unauthorised persons.

2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by **MEA** or one of its' Service Providers.

3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.

4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.

5. Subject to the provisions of any applicable statute, at no time does **MEA** have liability for freight, transport or travel costs outside normal service areas.

6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.

7. Subject to any Warranties implied by statute, at no time will MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance.

8. This Warranty is only valid for **De Dietrich** major appliances imported and distributed by **MEA**, purchased and used in Australia.